

N[★]53

— ONE&ONLY ONE ZA'ABEEL —

LUNCH AND DINNER



ONE&ONLY ONE ZA'ABEEL · ZA'ABEEL 1 · DUBAI

A KISMET MENU · ONE&ONLY ONE ZA'ABEEL

LUNCH AND DINNER

SALADS

	Garlic Prawn Pomelo Salad <i>(P)(SF)(F)(S)(G)</i> Peanut, chilli dressing, coriander	95
	Caesar Salad <i>(D)(E)(SF)(M)(SD)(G)</i> Grilled chicken, turkey bacon, parmesan cheese	135
■	Burrata <i>(D)(SD)</i> Heirloom tomatoes, olive oil, basil. Plant based fresh tofu available (VG, D, S, TN).	120
	Avocado Green Leafy Salad <i>(S)(SE)</i> Tofu, ginger lime dressing, sesame	95
	Niçoise Salad <i>(E)(F)(M)(SD)(SF)(R)</i> Tuna, egg, anchovy, french bean, potato, olive	120
■	Greek Salad <i>(D)(SD)</i> Feta cheese, tomato, olive, red onion	110

MAIN DISHES

GLUTEN FREE PASTA AVAILABLE (PENNE, SPAGHETTI)

	Lobster Tagliolini <i>(D)(G)(SF)(C)</i> Ribbon pasta, crustacean sauce	295
	Spaghetti Bolognese <i>(D)(C)(G)</i> Slow cooked beef sauce, parmesan	120
■	Penne Pomodoro <i>(D)(G)</i> Tomato sauce, fresh basil, parmesan	95
	Chicken Poke Bowl <i>(E)(S)</i> Chicken breast, soft-boiled egg, Avocado, brown rice, snow peas, carrot, ponzu dressing	115
	Black Pepper Fried Beef <i>(G)(SF)(SE)(S)</i> Steamed jasmine rice, asparagus, XO sauce. Gluten free alternative available (SE, S, SE).	120
	Wok Pepper Fried Chicken <i>(G)(SF)(SE)(S)</i> Steamed jasmine rice, asparagus, XO sauce. Gluten free alternative available (SE, S).	110

■ VEGETARIAN

■ VEGAN

(C) Celery · (D) Dairy · (E) Eggs · (F) Fish · (G) Gluten · (L) Lupine · (MO) Molluscs
(M) Mustard · (P) Peanut · (R) Raw · (SF) Seafood · (SE) Sesame · (S) Soybeans
(SD) Sulphur dioxide/sulphites · (TN) Tree nuts · (A) Alcohol

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precautions but does not assume liability of the same.

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MAIN DISHES • CONTINUED

Pistachio Kebab <i>(TN)(G)(D)</i>	135
Lamb minced, pistachio, pita bread	
Ribeye Steak Frites 300g <i>(M)(D)(C)</i>	390
Beurre Maître d'Hôtel, whole grain mustard	
Baked Seabass <i>(F)(D)</i>	210
Butternut squash, steamed zucchini	
Baked Miso Salmon <i>(F)(S)(P)(G)</i>	210
Pomelo salad, jasmine rice, miso glaze	

SANDWICHES AND BURGERS

Wagyu Cheeseburger <i>(G)(D)(S)(E)(M)</i>	180
Tomato, cheddar cheese, french fries, BBQ sauce. Gluten free alternative available (D, S, E, M).	
 Impossible Burger <i>(S)(M)(G)</i>	120
Sweet potato fries, vegan cheese, vegan mayonnaise	
Classic Club Sandwich <i>(D)(E)(G)(M)(S)</i>	125
Beef bacon, egg, mustard mayo. Vegetarian alternative available (M, G, D, E, V).	

FROM THE OVEN

 Truffle Pizza <i>(G)(D)</i>	155
Mascarpone, smoked Scamorza, parmesan cream, fresh truffle	
Seafood Pizza <i>(G)(SF)(F)</i>	135
Sauce pomodoro, prawns, squid, dill	

SIDES

Mashed Potato <i>(D)</i>	45
Truffle Fries <i>(D)</i>	65

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SIDES • CONTINUED

■ Steak Fries	45
■ Sautéed Broccolini	55
■ Steamed Rice	45
■ French Fries	45

DESSERTS

Tiramisu Café <i>(D)(G)(E)</i> Coffee sponge, light mascarpone cream & chocolate	85
☐ Fresh Fruit Platter Selection of seasonal fruits & berries	95
Ice Cream & Sorbet — 2 scoop — Ice Cream (D, TN) — chocolate, vanilla, pistachio — Sorbet (VG) — mango, raspberry, coconut	55

SOFT DRINKS

Coca Cola, Fanta, Sprite, Ginger Ale, Ginger Beer, Tonic, Soda Water	30
Evian sparkling 330ml	25
Evian Still 330ml	25
Evian Still 750ml	35
Evian Sparkling 750ml	35

COFFEE

Espresso	35
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COFFEE • CONTINUED

Double Espresso	45
Americano	40
Macchiato	35
Caffè Latte	45
Cappuccino	45
Flat White	45

TEA

English Breakfast, Earl Grey, Chamomile, Green Tea, Rose Craft by Avantcha	35
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FRAPPÉS

Cold Brew Coffee Cold brew coffee, vanilla	45
Chai (D) Chai spices, vanilla	45
Matcha (D) Matcha, vanilla	45

SMOOTHIES

Raspberry Love Raspberry, blueberry, banana, apple	45
Green Machine (C) Spinach, celery, broccoli, mango, banana, pineapple, apple	45

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SMOOTHIES · CONTINUED

Açaí Kick	45
Açaí, blueberry, mango, banana	

MILKSHAKES

Vanilla (D)	45
Cherry & Chocolate (D)	45

MOCKTAILS

Rose 53	55
Infused hibiscus, pineapple, lime	
Amaretti Sour	55
Amaretti, pineapple, lime, sugar	
Innocent Paloma	55
Grapefruit, lime, pink tonic	
Hugo-Rite	55
Elderflower, lime, mint, sprite	

COCKTAILS

Barrel Aged Negroni	60
Tanqueray, Laphroaig, Campari, Vermouth (SD)	
Barrel Aged Godfather	75
Jameson, Disaronno	
Barrel Aged Old Fashioned	75
Bourbon, Chocolate Bitters	
Manhattan	90
Bourbon, Vermouth (SD)	

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COCKTAILS • CONTINUED

Martinez	75
Tanqueray, Vermoth, Maraschino (SD)	
Rusty Nail	90
Red Label, Drambuie	
Martini (Dry, Dirty, Gibson)	75
Tanqueray, Vermouth (SD)	
Boulevardier	75
Bourbon, Campari, Vermouth (SD)	

THE UNUSUAL CUP

Caffè Dolce <i>(D)(N)</i>	59
Disaronno, espresso, cream	
Caffè Dorato <i>(D)</i>	59
Galliano, espresso, cream	
Dolce Nocciola <i>(D)(N)</i>	59
Frangelico, espresso, cream	

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